



# MISTERCHEF®



**FD-770**

**FOOD DEHYDRATOR**

**220-240V~50/60Hz 250W**

**Made in China**

**Manufactured by MisterChef®**

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# **FOOD DEHYDRATOR INSTRUCTIONS MANUAL**

To prevent damage please read this manual carefully before you use the appliance and keep for future reference.

## **SAFETY INSTRUCTIONS**

IT IS NECESSARY TO PUT HEAT-RESISTING MATERIAL (CERAMIC TILES, THICK BOARD ETC.) UNDER THE APPLIANCE DURING USE OR PUT THE APPLIANCE ON TO THE HEAT-RESISTANT SURFACE TO AVOID POSSIBLE DAMAGE.

- Do not work the appliance longer than 40 hours running. After finishing uninterrupted work of the appliance during 40 hours, turn off the appliance (the switch should be in the position "OFF"), unplug the appliance and let it cool down.
- Improper use of the appliance can cause damage and injury to the user.
- Use the appliance only for its intended use and always follow the manual guidelines.
- Unplug the appliance when it is not in use.
- Keep the power base away from water. Do not switch on the appliance if its surfaces are wet.
- Do not use appliance with damaged electric cord, plug, after appliance is dropped or with other damages. If it has happened contact service center.
- Do not allow children to play near the appliance when in use.
- Unplug the appliance before cleaning it.
- Never yank cord to disconnect from outlet, instead grasp plug and pull to disconnect.
- This appliance is for domestic use only
- Do not cover the appliance.
- Do not leave the appliance unattended while in use.
- Put the appliance only on to the flat surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not place on or near a hot gas or electric burner, or heated oven.
- Do not allow the mains lead to hang over the edge of a table or a counter or become a hazard.

## **USE OF THE APPLIANCE ATTENTION!**

Before using the first time:

- Unpack the appliance.

- Wash all parts of the appliance
- Before use make sure that the electric parameters of your dehydrator, indicated on rating label found on the base of the appliance
- Wash lids and sections of appliance. Wash sections in warm water adding a small quantity of detergent for washing dishes. Clean the power base using a damp cloth, (NEVER SUBMERSE THE BASE IN ANY LIQUID).

## **FUNCTIONS**

Warm air of a fixed controllable temperature circulates freely inside the appliance between upper and lower lids, separate controllable removable sections and power base. That is why the foods which are situated on the sections of the appliance are drying even and with minimum losses of health-giving vitamins. So you can enjoy fruits, vegetables and mushrooms, which are prepared without using unhealthy substances, the whole year round.

You can also dry flowers, medicinal plants, prepare cereals with the help of this appliance. (Meat and fish should always be dried on highest temperature for food safety reason).

## **USE OF THE APPLIANCE**

1. Prepare the food that you intend to dry by slicing in thin and even shapes & sizes. Then place the food into the trays of the appliance. Ensure that there is adequate spacing between each piece of food. We recommend approximately 0.5cm.
2. Put each of the sections on to a power base.
3. Put the upper lid on the appliance. During drying the upper lid should always be on the appliance.
4. Plug and turn on the appliance by putting the switch to the position "ON"-the indicator light becomes red.
5. When you finish using the appliance turn it off by putting the switch to the position "OFF". Let the products cool down. Put dried products into a container/package for keeping food and put it into a freezer.
6. Unplug the appliance.

NOTE: it is recommended to put all 5 sections on to the appliance during use, no matter how many sections are empty.

## **ADDITIONAL INSTRUCTION**

Wash products before putting in the appliance. Do not put wet products into appliance, rub it dry.

ATTENTION! Do not put sections with products if there is water in it.

Cut off the spoiled parts of products. Slice the products in such a way to situate it freely between the sections.

The duration of drying products depends on the thickness of pieces into which it is sliced etc.

You can change the position of the sections if not all products on it dried well. You can put upper sections down, closer to power base, and lower sections you can put it place of upper sections. Some of the fruits can be covered by its natural protective layer and that is why the duration of drying may increase. To avoid this matter it is better to boil products for about 1-2 minutes and then put it to cold water and rug after that.

**NEED TO KNOW: THE DURATION OF DRYING STATED IN THIS INSTRUCTION IN APPROXIMATE.**

The duration of drying depends on the temperature and humidity of the room□the level of humidity of products, thickness of the pieces etc.

### **DRYING FRUITS**

- Wash the fruits.
- Take out the pit and cut off the spoiled parts.
- Slice into pieces which you can place freely between the sections.
- You can put the fruits down to natural lemon or pine apple juice not to let them fade.
- If you want your fruits to smell pleasantly, you can add cinnamon or coconut

### **DRYING VEGETABLES**

- Wash the vegetables.
- Take out the pit and cut off the spoiled parts.
- Slice into pieces which you can place freely between the sections.
- It is better to boil vegetables for about 1-5minutes and then put it to cold water and then dry.

### **DRYING MEDICINAL PLANTS**

- It is recommended to dry leaves,.
- After drying it is better to put medicinal plants in paper bags or glass cans and place it in dark cool place.

### **STORAGE OF DRYING FRUITS**

- Containers for storage the dried products should be clean and dry.
- For better storage of dried fruits use glass containers with metal lids and put it

into a dark dry place where the temperature should be 5-20 degrees.

- During first week after drying it is better to check if there is any moisture in container. If yes, it means that products are not dried well and you should dry it again.

**ATTENTION!** Do not place hot or even warm products into containers for storage.

### **PRELIMINARY PREPARING OF THE FRUITS**

Preliminary preparing of the fruits saves its natural color, taste and flavor.

Below you can see some useful recommendations how is better to prepare fruits for drying:

Take 1/4 glass of juice (natural preferably). Remember that the juice, which you take, should correspond to the fruit which you prepare. For example for preparing apples you should take apple juice.

Mix the juice with 2 glasses of water. Than immerse preliminary processed fruits, (see "table of preparing the fruits for drying" into prepared liquid for 2 hours.

**TABLE OF PREPARING THE FRUITS FOR FRYING**

| Name               | Preparing                                          | Condition after drying | Duration of drying(hours) |
|--------------------|----------------------------------------------------|------------------------|---------------------------|
| Apricot            | Slice it and take out the pit                      | Soft                   | 13-28                     |
| Orange peel        | Cut it to long stripes                             | Fragile                | 8-16                      |
| Pine apple(fresh)  | Peel it and slice into pieces or square parts      | Hard                   | 8-36                      |
| Pine apple(tinned) | Pour out the juice and dry it                      | Soft                   | 8-36                      |
| Banana             | Peel it and slice to round pieces(3-4mm thickness) | Crispy                 | 8-38                      |
| Grapes             | No need to cut it                                  | Soft                   | 8-26                      |

|            |                                                                                        |      |      |
|------------|----------------------------------------------------------------------------------------|------|------|
| Cherry     | It is not necessary to take out the pit(you can take it out when cherry is half-dried) |      |      |
| Pear       | Peel it and slice                                                                      | Soft | 8-30 |
| Fig        | Slice it                                                                               | Hard | 8-26 |
| Cranberry  | No need to cut                                                                         | Soft | 8-26 |
| Peach      | Cut into 2 pieces and take out the pit when the fruits is half-dried                   | Soft | 8-26 |
| Date-fruit | Tale out the pit and slice                                                             | Hard | 8-26 |
| Apple      | Peel it, take out the heart, slice it into round pieces or segments                    | Soft | 8-12 |

NOTICE: Time and ways of preliminary processing of the fruits which are described in the table only fact-finding. Personal preferences of customers can differ of the described in the table.

### **PRELIMINARY PREPARING OF THE VEGETABLES**

1. It is recommended to boil green beans, cauliflower, broccoli, asparagus and potato, because those vegetables often are preparing for first and second dishes, it saves its natural color.

How to boil: put the preliminary prepared vegetables into a saucepan with boiling water for about 3-5 minutes. Then pour out the water and put vegetable into the appliance.

2. If you want to add a smack of lemon to green beans, asparagus etc., just put it into a lemon juice for about 2 minutes.

NOTICE: THE RECOMMENDATIONS ABOVE ARE ONLY GUIDE LINES AND IT

IS NOT NECESSARY TO FOLLOW THEM.

**TABLE OF PREPARING THE FRUITS FOR DRYING**

| Name              | Preparing                                                     | Condition after drying |      |
|-------------------|---------------------------------------------------------------|------------------------|------|
| Artichoke         | Cut it to stripes(3-4mm thickness)                            | fragile                | 8-13 |
| Egg-plant         | Peel it and slice it into pieces(6-12mm thickness)            | Fragile                | 8-18 |
| Broccoli          | Peel it and cut it. steam it for about3-5min                  | Fragile                | 8-20 |
| Mushrooms         | Slice it for dry it whole(small mushrooms)                    | Hard                   | 8-14 |
| Green beans       | Cut it and boil till become transparent                       | Fragile                | 8-26 |
| Vegetable marrows | Slice it into pieces(6mm thickness)                           | Fragile                | 8-18 |
| Cabbage           | Peel it and cut into stripes(3mm thickness)Take out the heart | Hard                   | 8-14 |
| Brussels sprouts  | Cut the stems into 2 pieces                                   | Crispy                 | 8-30 |
| Cauliflower       | Boil till becomes soft                                        | Hard                   | 8-16 |
| Potato            | Slice it, boil for about 8-10min                              | Crispy                 | 8-30 |
| Onion             | Slice it into thin round pieces                               | Crispy                 | 8-14 |
| Carrot            | Boil till becomes soft. shred it or slice into round pieces   | Crispy                 | 8-14 |

|                |                                                                                     |                                 |      |
|----------------|-------------------------------------------------------------------------------------|---------------------------------|------|
| Cucumber       | Peel it and slice into round pieces(12mm thickness)                                 | Hard                            | 8-18 |
| Sweet pepper   | Cut it to stripes or to round pieces(6mm thickness).Take out the heart              | crispy                          | 8-14 |
| Piquant pepper | No need to cut it                                                                   | Hard                            | 8-14 |
| Parsley        | Put the leafs into sections                                                         | Crispy                          | 6-10 |
| Tomato         | Peel it. Cut it into pieces or into round pieces                                    | Hard                            | 8-24 |
| Rhubarb        | Peel it and slice it into pieces(3mm thickness)                                     | Loss of humidity in a vegetable | 8-38 |
| Beetroot       | Boil it, let it cool down, cut off the roots and the tops. Slice it to round pieces | Crispy                          | 8-26 |
| Celery         | Slice it into pieces(6mm thickness)                                                 | Crispy                          | 8-14 |
| Spring onion   | Shred it                                                                            | Crispy                          | 8-10 |
| Asparagus      | Slice it into pieces(2.5mm thickness)                                               | Crispy                          | 8-16 |
| Garlic         | Peel it and slice into round pieces                                                 | Crispy                          | 8-16 |
| Spinach        | Boil till it becomes fade                                                           | Crispy                          | 8-16 |
| Champignons    | Choose the mushrooms with hats which bend inside. cut into pieces or dry whole      | Hard and crispy                 | 6-10 |

NOTICE: Time and ways of preliminary processing of the vegetables which are described in the table only fact-finding. Personal preferences of customers can differ of the described in the table.

## **PRELIMINARY PREPARING OF THE MEAT, FISH, POULTRY AND GAME ANIMALS**

Preliminary preparing of the meat is indispensable and necessary for saving health of customer. Use meat without adeps for effective drying. it is recommended to pickle, it helps to remove the water out of the meat and save it better.

Standard pickle:

1/2 glass of soybean sauce

1 tentacle of garlic, cut to a small pieces

2 big spoons of ketchup

1 and 1/4 dessert spoon of salt

1/2 dessert spoon of dried pepper

All ingredients should be mixed carefully.

### **POULTRY**

Before the beginning of drying, poultry should be preliminary prepared.

It is better to boil it or fry it.

Dry it for about 2-8 hours or till moisture is gone.

### **FISH**

It is recommended to boil or bake it on a stove before the beginning of drying(bake it for about 20 minutes with a temperature 200 degrees or till the fish become friable).

Dry it for about 2-8 hours and till all moisture is gone.

### **MEAT AND GAME ANIMALS**

Prepare it, cut it into small pieces and put into the appliance for about 2-8 hours or till all moisture is gone.

### **CLEANING AND MAINTENANCE**

- Before cleaning check if the appliance is unplugged and cool down.
- Clean the body of the appliance with the help of a wet sponge and allow it to dry.
- Do not use metal brushes, abrasive and rigid purifier for cleaning the appliance, because it can damage the surface.

## TECHNICAL CHARACTERISTICS

|           |          |
|-----------|----------|
| Power     | 250 Watt |
| Voltage   | 220-240V |
| Frequency | 50Hz     |